

Blackenbrook Reserve Chardonnay 2013



From Sustainable Production, accredited by
Sustainable Winegrowing New Zealand



Weather Conditions: Spring and summer were hot and extremely dry, enhancing great flavours in our grapes. Rain set in just one week before harvest, making for anxious times. Luckily the fine weather returned for another 3 weeks – just long enough to bring our crop in safely and in good condition.

Viticulture

- 100% fruit from our **Home block**
- Moutere clay soil with a layer of sandy loam
- Clones: Mendoza, Gm 2/23, UCD 15, Cl 95
- Hand-harvested and hand-sorted on 25 March

Winemaking

- Whole bunch pressed
- Gravity-fed from press area to main winery
- Partially barrel-fermented
- Aged for 12 months in new oak barrels, 53% French, 47% American wood
- 70% malolactic fermentation
- **No fining** pre-bottling, minimal pumping
- Gentle filtration in one pass from cloudy to sterile
- Bottled on 29 July 2014 in **Light-Weight Bottles** to reduce our Carbon Footprint, 13.5% Alcohol

Tasting Notes

Our Family Reserve Chardonnay 2013 is rich, elegant and focussed with generous flavours of pineapple, toasted nuts and bran biscuits and a long silken finish.

Accolades

4 Stars Michael Cooper

The bouquet is creamy and nutty; the palate is mouthfilling, with ripe, citrusy, mealy flavours, and toasty, buttery notes adding complexity. A strongly wood-influenced style, it shows good concentration and potential; best drinking mid-2015+.

4 Stars or 88/100 Bob Campbell MW

More concentrated and more complex than the regular label with similar purity. Peach, apricot cashew nut and bran biscuit flavours. Distinctive wine in an appealing and very drinkable style. Should develop well in bottle.